

Dry Curing Bacon



1 De-bone and trim loin and belly.



2 Add Lucas Cure to meat:
30g/kilo of meat – Pokesalz Dry Cure
30g/kilo of meat – Easicure Traditional
40g/kilo of meat – Easicure Smoke
50g/kilo of meat – Easicure Sweet



Ensure curing salt is distributed evenly, particularly in pockets and cavities.



3 Vacuum pack meat. Allow to cure one day per half inch (13mm) thickness of meat, plus 2 days. Store at 2°C-4°C. Turn every 2 days. Apply date sticker for records.



4 Once curing process is finished, take out of bag and ensure fully air dried before slicing and packing. Take care to avoid contact with other meats in fridge to avoid cross-contamination by nitrite.

Important Tips for Successful Dry Curing

- * Always weigh the fresh pork to be cured and apply the Lucas dry cure in the ratio recommended i.e.
 - Pokesalz dry cure - 3% (30gms per kilo of meat)
 - Easicure Traditional dry cure - 3% (30gms per kilo of meat)
 - Easicure Smoke dry cure - 4% (40gms per kilo of meat)
 - Easicure Sweet dry cure - 5% (50gms per kilo of meat)
- * Wear disposable gloves to reduce cross-contamination.
- * Cure penetrates more quickly through muscle, therefore add 75% of cure to the muscle and 25% to the back fat if rind off. Cure penetrates rind very slowly so if curing rind on, apply only 10% cure to the rind and 90% to the muscle.
- * Rub curing mixture in well and ensure particular attention to pockets and cavities.
- * Vacuum packing the treated meat will slightly hasten the curing process but more importantly, will protect other meats in storage. Store at 2-4C turning every two days to ensure even curing and to avoid pressure marks and check condition of seals. Too cold a temperature will slow the curing process.
- * When you have finished applying the cure ensure all utensils and work surfaces are thoroughly washed with a proprietary cleaner to remove all traces of curing salt.
- * After the curing process, lightly rinse the cured meat to remove excess surface salt. Do not soak. Air dry the cured bacon in the fridge prior to slicing and packing but take care to store away from other meats.

Trouble shooting for dry curing: possible effect and cause

- * Lack of flavour
 - Incomplete cure due to:
 - poor distribution of cure
 - insufficient cure used – check usage.
- * Colour problems
 - External colour fade but remains pink inside:
 - cured pigment has been oxidised by too strong light in storage. A particular problem with neon lights.
 - Green/grey patches:
 - incomplete cure due to too short a curing time
 - incomplete cure due to storage temperature too low.
 - Green Patches:
 - nitrate burn due to poor distribution of cure
 - bacterial spoilage due to failed vacuum seal
 - storage temperature too high.
- * Sour Odour/Flavours
 - Rancidity:
 - oxidation of fat, storage life extended too long
 - long exposure to strong light in storage.
- * Musty/Cheesy Odour
 - Bacterial growth due to:
 - insufficient curing salt used
 - poor house-keeping resulting in spoilage
 - excessive storage temperature.